



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

ORGANIC CHICKEN NUGGETS WRAP WITH CARROT, SPINACH AND CABBAGE SLAW



PREP
10 min



COOK
20 min

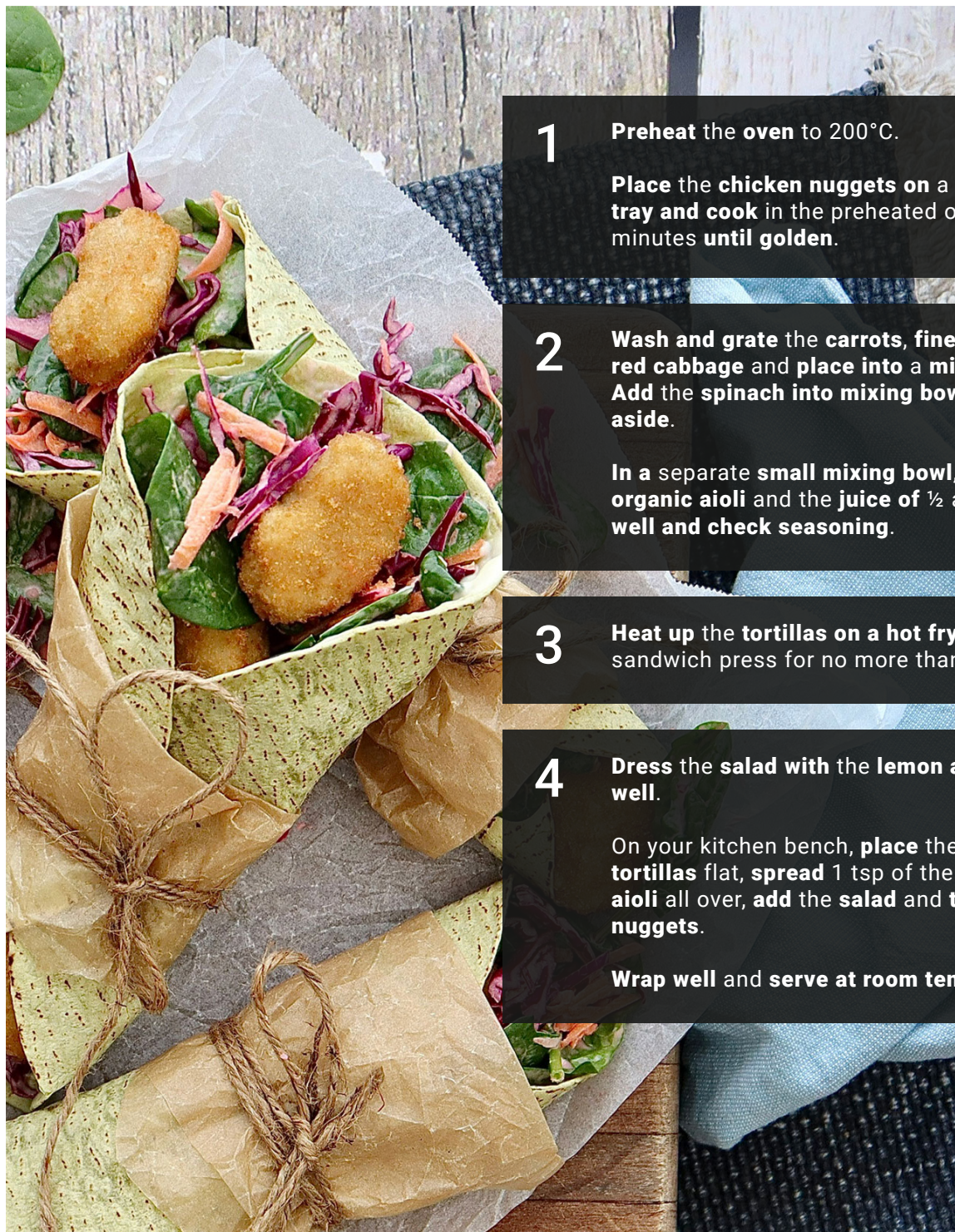


SERVES
4

INGREDIENTS:

- > 600g Cleaver's Chicken Nuggets
- > ¼ Red Cabbage
- > 2 Carrots
- > ½ Spinach Punnet
- > 1 Packet Organic Wraps
- > 4 Tbsp Chef's Choice Organic Aioli
- > 1 Lemon

METHOD – GET COOKING!



1 Preheat the oven to 200°C.

Place the **chicken nuggets** on a lined **baking tray and cook** in the preheated oven for 15 minutes **until golden**.

2 Wash and grate the **carrots**, finely slice the **red cabbage** and place into a mixing bowl. Add the **spinach** into mixing bowl and set aside.

In a separate **small mixing bowl**, add 3 Tbsp of **organic aioli** and the **juice of ½ a lemon**. **Mix well and check seasoning**.

3 Heat up the **tortillas** on a **hot frying pan** or in a sandwich press for no more than 10 seconds.

4 Dress the **salad** with the **lemon aioli** and **toss well**.

On your kitchen bench, **place** the **warm tortillas** flat, **spread** 1 tsp of the **remaining aioli** all over, **add** the **salad** and **then** the **nuggets**.

Wrap well and **serve at room temperature**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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